

SUGAR COOKIES

½ cup shortening
¼ cup margarine or butter, softened
1 cup sugar
2 eggs
1 teaspoon vanilla or lemon extract

2½ cups Gold Medal® all-purpose flour*
1 teaspoon baking powder
1 teaspoon salt
Egg Yolk Paint (below)

Mix shortening, margarine, sugar, eggs and vanilla. Stir in flour, baking powder and salt. Refrigerate at least 1 hour.

Heat oven to 400°. Roll dough ⅛ inch thick on lightly floured board. Cut with 3-inch cutter. Place on ungreased cookie sheet. Prepare Egg Yolk Paint. Decorate cookies, using small paintbrushes. Bake until cookies are delicate golden brown, 6 to 8 minutes. About 4 dozen cookies.



Egg Yolk Paint: Mix 1 egg yolk and ¼ teaspoon water. Divide mixture among several small custard cups. Tint each with different food color to make bright colors. If paint thickens while standing, stir in few drops water.

*If using self-rising flour, omit baking powder and salt.

High Altitude Directions (3500 to 6500 feet): No adjustments are necessary.

CHOCO-DOT CHEWIES

1 cup Gold Medal® all-purpose flour*
½ cup packed brown sugar
¼ cup shortening
3 tablespoons milk
½ teaspoon salt
2 eggs, beaten
¾ cup packed brown sugar

1 teaspoon vanilla
¼ teaspoon salt
1 cup shredded coconut
1 cup chopped nuts
1 package (6 ounces) semisweet chocolate chips

Heat oven to 350°. Grease rectangular pan, 13x9x2 inches. Mix flour, ½ cup brown sugar, the shortening, milk and ½ teaspoon salt. Press in pan. Bake 10 minutes.

Beat eggs; stir in remaining ingredients. Spread over baked layer. Bake 20 minutes. Cut into bars, about 2x1 inch, while warm. 54 cookies.

*Self-rising flour can be used in this recipe.

High Altitude Directions (3500 to 6500 feet): No adjustments are necessary.

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